

## AMENDMENTS TO THE CLAIMS

Please amend the claims by replacing the original claims with the following listing of claims.

### LISTING OF THE CLAIMS:

Claims 1-9 and 13-22, 25-30, 32-33 and 36. (Canceled).

10. (Currently amended) A dough as in claim [[9]] 37 wherein said mechanical methods comprise pressurization of said dough.

11. (Currently amended) A dough as in claim [[9]] 37 wherein said mechanical methods comprise high speed whipping of said dough.

12. (Currently amended) A dough as in claim [[9]] 37 wherein said chemical methods comprise baking ~~balling~~ soda and/or baking powder.

23. (Currently amended) A food product according to claim [[22]] 37 further comprising insoluble fiber.

24. (Previously presented) A food product according to claim 23 wherein the insoluble fiber comprises cellulose.

31. (Previously presented) A food product which is selected from the group consisting of:

a) a food comprising an admixture of konjac glucomannan and animal based protein concentrate;

b) a dough comprising an admixture of  
- konjac glucomannan and

- animal based protein concentrate,  
wherein gas bubbles have been introduced into said dough using  
mechanical and/or chemical methods; and

- c) an imitation seafood comprising an admixture of

- konjac glucomannan

wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a varying ratio by volume which provides a predetermined texture, which admixture has been heated to above 100 degrees Celsius, and wherein the ratio of konjac glucomannan to animal based protein concentrate is from about 10:1 to 5:1.

34. (Currently amended) The food product of claim 31, including binding agents, wherein said binding agents are selected from the group consisting of phosphate containing compounds and protein-based glues.

35. (Previously presented) The food product of claim 31, wherein said protein is a flour containing animal based protein.

37. (New) A food product comprising a dough:

said dough comprising an admixture of

- konjac glucomannan and

- animal based protein concentrate,

wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a ratio by volume which provides said additive with a predetermined texture, which admixture has been heated to above 100 degrees Celsius, wherein said predetermined additive texture consists of an improved texture for facilitating use of said additive as a component of said food product; and

wherein gas bubbles have been introduced into said dough using mechanical and/or chemical methods.

38. (New) A food as in claim 31, wherein said animal based protein concentrate is selected from the group consisting of fish protein concentrate, eggs, pork rinds, pork, beef, chicken, and turkey.

39. (New) A food as in claim 37, wherein said animal based protein concentrate is selected from the group consisting of fish protein concentrate, eggs, pork rinds, pork, beef, chicken, and turkey.